



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



8 oz | 16 oz
Button Mushrooms



1 | 1
Yellow Onion



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Garlic Powder



1 | 2
Mushroom Stock Concentrate



4 Slices | 8 Slices
Sourdough Bread
Contains: Soy, Wheat



2 tsp | 4 tsp
Dijon Mustard



4 Slices | 8 Slices
Swiss Cheese
Contains: Milk



1/4 Cup | 1/2 Cup
Monterey Jack
Cheese
Contains: Milk

ALPINE MUSHROOM & SWISS PANINI

with Potato Wedges & Garlic Aioli



*The ingredient you received may be a different color.

HELLO SWISS CHEESE

A melty, sweet, and mildly nutty addition to your panini.

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 950



HELLO FRESH

BEST PRESSED

Want your panini extra-crispy?

Putting some weight on the sandwiches in step 6—we suggest using a heavy-bottomed pan—will simulate the pressure of a panini press. (Bonus: This also helps the veg and cheese layers meld.)

BUST OUT

- Small bowl
- Baking sheet
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (**4 tsp | 4 tsp**)
- Butter (**2 TBSP | 4 TBSP**)
Contains: Milk

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1 PREP & MAKE AIOLI

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into $\frac{1}{2}$ -inch-thick wedges. Trim and thinly slice **mushrooms**. (**Skip if your mushrooms are pre-sliced!**) Halve, peel, and thinly slice **onion**.
- In a small bowl, combine **mayonnaise** with **$\frac{1}{4}$ tsp garlic powder** ($\frac{1}{2}$ tsp for 4 servings); season with **salt** and **pepper**. (You'll use the rest of the garlic powder in the next step.)



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of oil, remaining garlic powder, salt, and pepper**.
- Roast on top rack until browned and tender, 20-25 minutes.



3 COOK MUSHROOMS & ONION

- Meanwhile, heat a **large drizzle of oil** in a large pan over medium-high heat. Add **mushrooms** and season with **salt** and **pepper**. Cook, stirring, until lightly browned, 4-5 minutes. **TIP: Lower heat and add a splash of water if mushrooms begin to brown too quickly.**
- Add **onion** and another **drizzle of oil**; season with **salt** and **pepper**. Cook, stirring, until veggies are browned and tender, 5-7 minutes.
- Stir in **stock concentrate** and **2 TBSP water** (**3 TBSP for 4 servings**); cook until water has evaporated and mixture is jammy.
- Turn off heat; remove from pan and set aside. Wash out pan.



4 ASSEMBLE SANDWICHES

- Spread **half the sourdough slices** with **mustard**, then top with even layers of **Swiss** (tearing to fit if necessary), **mushrooms and onion**, and **Monterey Jack**.
- Top with remaining sourdough slices to create **sandwiches**.



5 TOAST SANDWICHES

- Melt **1 TBSP butter** in pan used for mushrooms and onion over medium heat. (For 4 servings, work in batches or use a second pan, using 1 TBSP butter for each batch.) Add **sandwiches** and push around in pan until melted butter has absorbed. Cook on one side until bread is golden brown and cheese is slightly melted, 4-6 minutes.



6 FINISH & SERVE

- Add **1 TBSP butter** (2 TBSP for 4 servings) to pan, then flip **sandwiches** and push around again until melted butter has absorbed. Cook until bread is golden brown and cheese melts, 4-6 minutes. **TIP: If you have a heavy-bottomed pan, place on top of the sandwiches as they cook for the real panini experience!**
- Halve **panini** on a diagonal and divide between plates. Serve with **potato wedges** and **garlic aioli** on the side for dipping.